

CREATE A WATER- SAVING PLAN!

- Incorporate water saving ideas into your daily operating procedures.
- Assign an employee to check all water/plumbing fixtures for leaks daily.
- Review all procedures/equipments that use water and think of ways in which water can be conserved.
- Learn to read the water meter to monitor water usage.
- Create a “water saving tips” suggestion box to get employees involved and gain ways to use water more efficiently.
- Create a checklist for employees to utilize for opening and closing duties where less water could be used.



Installation of Approved Water Saving Equipment

Cutting down on excessive water use can lower your water bill, reduce wastewater charges, and lower your energy costs. In addition, many local water agencies offer rebates for the installation of many of the water saving pieces of equipment listed below.

- Low-water usage mechanical dishwashers
- Air cooled ice machines
- Low flow faucets or approved aerators
- Foot pedal sinks
- The use of dry steam tables versus wet steam tables
- Waterless urinals
- Boilerless combination ovens

Change in equipment must be first approved by the Department of Environmental Health Plan Check.

For further information please contact::

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Saving Water
Today To Make A
Less Thirsty
Future



Water: A Precious, Diminishing Resource!

The world's population grows each year increasing the demands on our fresh water supply, but the actual water supply is struggling to meet the demands.



According to the National Restaurant Association, if all of the world's water fit into a gallon size bottle, the freshwater available for consumption would be equal to 1 tablespoon. Water is a precious resource that must be conserved for ourselves and for the future, especially in times of drought.

On average, restaurants use 3,000 gallons of water per day for things such as washing dishes, washing hands, and washing produce. We need to work together to decrease this usage while still ensuring the safety of the customers eating in these restaurants.

Inefficient use of water in commercial food facilities can occur in the daily operations, in the facility maintenance, and in dining room practices.



TAKE ACTION: HOW CAN I CONSERVE WATER?

Daily Operation Tips to Conserve Water

- ✓ Train and encourage employees to save water in the facility. Employees are key in helping facilities cut down water usage.
- ✓ Plan ahead: Thaw frozen foods in refrigeration units instead of under cold running water.
- ✓ Store ice cream scoops that require a dipping well in hot water (135 degrees or above); in the ice cream itself with the handle out (each flavor must have their own individual scoop).
- ✓ Steam or stir-fry vegetables instead of boiling.
- ✓ When boiling or cooking, use lids to reduce evaporation.
- ✓ Conserve ice towards the end of the night/ shift by keeping the drink or ice well only partially full.
- ✓ Melt ice naturally instead of using water to melt it.
- ✓ Display whole fish in a refrigeration unit and not on ice
- ✓ Use insulated well inserts in place of ice or ice paddles to cool or to help keep food cold.
- ✓ Wait until a dishwashing rack is completely full before sending it through a mechanical dishwasher
- ✓ Use the 3-compartment sink instead of the dishwasher.
- ✓ Presoak utensils and dishes instead of rinsing them under running water.

Facility Maintenance Tips to Conserve Water

- ✓ Regularly check for and repair leaks in the facility:
 - ✓ Sinks
 - ✓ Toilets
 - ✓ Dishwasher
 - ✓ Steam Tables
 - ✓ Ice Machine
 - ✓ Any machine that uses water
- ✓ Insulate hot water pipes.
- ✓ Mop floors instead of spraying.
- ✓ Wash exterior windows with a bucket and squeegee rather than power washing.
- ✓ Replace non-functioning or broken appliances or fixtures with water-saving models.
Note: Any changes in equipment must be approved through the Department of Environmental Health Plan Check Program



Dining Room Tips to Conserve Water

- ✓ Serve water to customers only upon request
- ✓ Use single-service eating & drinking utensils.

Remember: The health and safety of the customers is the number one priority, and must not be risked at the expense of conserving water.